

# ABSTRACT OF THE DISCLOSURE

A method for fractionating or separating a cheese uses heat and mixing of the cheese to separate the cheese into three phases. The three phases include a butterfat phase, an aqueous phase, and a cheese product from which some fat and flavor have been removed. The process may be hastened by adding water, and may be further hastened by using enhanced gravitational forces to effect separation of the portions. The process may also be used to remove undesirable flavor components from the cheese or to make a dairy spread.

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